

Vegetable Stock

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Yield: Makes 2 1/2 quarts

Ingredients

3 medium yellow onions, sliced (about 22 ounces unpeeled)
4 carrots, peeled and sliced
1 fennel bulb, sliced
2 leeks, white and light green parts only, rinsed and sliced
1 small head celery root, peeled and sliced
1/2 bunch fresh thyme
4 quarts water

Instructions:

Place all the ingredients into a large pot and place on the stove over high heat. Once ingredients come to a boil, reduce heat and cook for 45 minutes. Strain and use.

